D7/85 354

Rec'd. 11-4-1973

Great Cooks Deserve Cuisinarts Stainless Cookware, Others, Require It.

Cuisinarts

A. SAUCEPANS are the basic tool of heat so evenly that you hardly ever boiler—you can even make Hollandais in the saucepan.

B. SKILLETS play a versatile role in o fect for everything—omelets, lacy cr steaks. Even ready to go in the oven at 3

C. GRATIN PANS are *the* serving dish cial bistro. They go from oven to broile equal ease. Help you create such del parmigiana, scalloped potatoes and a cious entrees. (You'll wish you had tw Convenient detachable handle also ava

D. SAUTE PANS. These are better than ing out thick steaks and chops. French to brown and then cook (with cover chickens to rib roasts.

E. DUTCH SAUTE PANS. The flavor con as in saute pans, it's just that a hand- those who prefer it thus. Perfect for serving.

F. COVERED SAUCEPOTS are the tru "right arm" for any chef. From soups au-feu, they are used for boiling, bra with perfect results everytime.

G. DUTCH OVENS/CASSEROLES are that can cuddle a beef bourguignon lutely luscious and then act as a se buffet.

H. BAIN-MARIE. The useful little pot th gus the way you've always wanted the ily useful to keep cream soups and sau set in hot water. Acts as "upper" of do efficient little joy.

ROASTING PANS *(not shown)*. Made gauge stainless alloy. Dripless rims. Ac as well.

J. SINGLE SIZE COVERS. Each fits uten diameter (last 2 digits of the model nu

MULTI SIZE COVERS *(not shown)*. Ea ferent size utensils and has a perfora venient storage.

UNCONDITIONAL SATISFACTION GUA

If any article ordered from us does not give you complete satisfaction, return i within 2 weeks for an immediate refund

A. SAUCEPANS are the basic tool of any chef. Ours heat so evenly that you hardly ever need a double boiler—you can even make Hollandaise Sauce directly in the saucepan.

B. SKILLETS play a versatile role in our kitchens. Perfect for everything—omelets, lacy crepes, succulent steaks. Even ready to go in the oven at 375° if necessary.

C. GRATIN PANS are *the* serving dish in every provincial bistro. They go from oven to broiler to burner with equal ease. Help you create such delectables as veal parmigiana, scalloped potatoes and a number of delicious entrees. (You'll wish you had two or even three!) Convenient detachable handle also available.

D. SAUTE PANS. These are better than skillets for turning out thick steaks and chops. French chefs use them to brown and then cook (with cover) anything from chickens to rib roasts.

E. DUTCH SAUTE PANS. The flavor comes out the same as in saute pans, it's just that a hand-grip is added for those who prefer it thus. Perfect for informal buffet serving.

F. COVERED SAUCEPOTS are the truly indispensable "right arm" for any chef. From soups to pasta to pot-au-feu, they are used for boiling, braising, browning, with perfect results everytime.

G. DUTCH OVENS/CASSEROLES are the two-timers that can cuddle a beef bourguignon until it is absolutely luscious and then act as a server on table or buffet.

H. BAIN-MARIE. The useful little pot that cooks asparagus the way you've always wanted them. Extraordinarily useful to keep cream soups and sauces warm when set in hot water. Acts as "upper" of double boiler. Real efficient little joy.

ROASTING PANS *(not shown)*. Made entirely of heavy gauge stainless alloy. Dripless rims. Act as baking pans as well.

J. SINGLE SIZE COVERS. Each fits utensils of the same diameter (last 2 digits of the model number).

MULTI SIZE COVERS *(not shown)*. Each will fit 3 different size utensils and has a perforated tab for convenient storage.

UNCONDITIONAL SATISFACTION GUARANTEE

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Cuisinarts

The Best Selling Quality Cookware in France.

LA MARQUE DE LA MAISON
Cuisinarts
MADE IN FRANCE

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Please use this form to order from us by mail. Your order will be shipped promptly.

Cuisinarts, Inc.
Box 352, Greenwich, Conn. 06830

SHIP TO:

Name .....

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Quantity	Model No.	Name of Item	Price	Amount

Shipping, handling and insurance cost

Total

D7/85

Price List

	Model No.	Size
SAUCEPANS	11-**12**	⅔ qt.
	11-**14**	1 qt.
	11-**16**	1½ qts.
	11-**18**	2 qts.
	11-**20**	3 qts.
SKILLETS	22-**16**S	6¼"
	22-**20**	8"
	22-**24**	9½"
	22-**26**	10¼"
	22-**28**	11"
GRATIN PANS	27-**16**	6¼"
	27-**20**	8"
	27-**24**	9½"
	27-**26**	10¼"
	27-**28**	11"
Detachable Handle for Gratin Pans	**10**	
SAUTE PANS	33-**18**R	1½ qts.
	33-**22**R	2¾ qts.
	33-**26**R	4½ qts.
DUTCH SAUTE PANS	33-**20**H	2 qts.
	33-**24**H	3½ qts.
	33-**28**H	5½ qts.
COVERED SAUCEPOTS	44-**16**	1½ qts.
	44-**20**	3 qts.
	44-**24**	5 qts.
	44-**28**	8½ qts.
DUTCH OVENS/ CASSEROLES	55-**20**	2 qts.
	55-**24**	3½ qts.
	55-**28**	5½ qts.
BAIN-MARIE	112-**12**	2 qts.
ROASTING PANS	177-**30**	11"x7½"x2"
	177-**37**	14"x9"x2¼"
SINGLE SIZE COVERS	**12**C	Match cover Model No.'s to last 2 digits of utensil Model No.'s for fit
	14C	
	16C	
	18C	
	20C	
	22C	
	24C	
	26C	
	28C	
MULTI SIZE COVERS		Fits 3 Sizes
	12-**16**C	12, 14, 16
	16-**20**C	16, 18, 20
	18-**22**C	18, 20, 22

"Imported from France where it's the best selling quality cookware."

These exceptional cooking utensils bring an ease and assurance to the culinary adventures of the young bride as well as the amateur gourmet.

They're guaranteed against any defect in material or craftsmanship.

Exclusive "Thermoradiant" bottom inlay of heavy aluminum sandwiched between two layers of stainless alloy—to give the heat retention of aluminum without warping or changing the taste of food.

- ☐ Keeps a constant, even heat.
- ☐ Retains the natural flavor of food.
- ☐ Cooks better than copper, without toxic leaching.
- ☐ Fitted with compressed wood handles that keep cool on the burner and are ovenproof to 375°.
- ☐ Dripless rims on all pots.
- ☐ Sits flat and sturdy on any cooking surface. Excellent on new ceramic or glass tops.
- ☐ Goes from heat to cold water without harm.
- ☐ Safe in dishwasher.
- ☐ Lustrous gleaming finish.

Exceptionally durable quality construction insures a lifetime of beauty.

"Great in every respect" says Roger Fessaguet, La Caravelle's Executive Chef.

"I tested it over high heat and low, found it worked perfectly no matter how hard I pushed it. The exceptionally even heat makes it easy to create the most delicate sauces. I recommend it heartily to those who love fine cooking. C'est magnifique!"

Cuisinarts

Stainless alloy cookware with thermoradiant inlay.